

Roast Kabocha Squash

serves 2-4 (double if want more)

Ingredients:

2 medium Kabocha Squash
(cleaned, cut in half, deseeded)
EVOO lots
Kosher Salt (as needed)
Fresh ground black pepper
1/4 teaspoon Paprika
about 1/4 teaspoon Cayenne Pepper
Pinch of crushed red pepper
1/2 teaspoon AJIKA Georgian Blend from Trader Joe's

If you can't find the spice blend you can make your own.
Mix 1 teaspoon of each of the following in a bowl...
coriander, fenugreek, dried minced garlic, marigold

Method:

1. Preheat the oven to 425 F convection (218 C Fan) . After you have deseeded the squash, with a spoon clean out any remaining bits until clean. Then with a serrated knife cut the squash into rainbow or horseshoe like shapes. In a large mixing bowl toss the squash with EVOO, a good coat around all the squash. Then toss in all your spices, pepper and a pinch of salt.
2. On a prepared baking sheet, evenly spread out all the squash. Roast for ten min, and then flip the squash, bake for ten more min. Or until they are golden on each side. You can eat right away, they are also great cold too!